

# The Oxford County Citizen.

A. E. Herriek 6-10-17

VOLUME XXIII—NUMBER 10.

BETHEL, MAINE, THURSDAY, JULY 12, 1917.

\$1.50 IN ADVANCE.

## THE NATIONAL CAPITAL

### Events of Interest From Washington.

By J. E. Jones.

#### HIGH SPIES.

Perhaps a million people know it when the men who were to comprise Pershing's force sailed from Atlantic ports for France. The strange part of the submarine attacks lies in the fact that the transport fleets took an unusual course in going across the Atlantic, and the ships went far south of the regular lanes of travel. There was an agreement that the vessels would meet in a certain latitude and longitude, far from where submarines have been accustomed to operate. When the American fleet met at their rendezvous on the high sea, the German submarines were also there, waiting to attack the transports. Therefore it is plain that the Germans received advance information that was guarded by officials in Washington with the utmost secrecy. There are spies in high places in the United States Government—that is the only conclusion to be deduced from the circumstances.

There are many ways in which the news outlined above could be sent into Germany; but there are very few ways in which it might become known outside the Navy and Army Departments that the fleets would meet at a certain spot in the Atlantic.

One of the greatest of the English visitors to the United States, whom we are not able to quote, recently outlined the struggles that England had with the spy system of Germany. He said that English speaking people like those in his own and this country were very slow to comprehend the intrigues of German spies, since such methods were foreign to our way of thinking. But he warned Washington that the city was filled with spies. Evidently he knew just what he was talking about.

**WHITE HOUSE PICKETS.**

The women who have been arrested in Washington for carrying banners are among the most prominent workers for the cause of suffrage. One is apt to think that alterations with the police usually take place between people of coarse natures, and with a lack of understanding of what the law means. That impression has gone out in this instance, and it is entirely wrong. The picketers are made up of a fine class of women, who believe they have a perfect right to carry on their plan of creating public opinion in the way they have started. Circuses come to town, and parade in the public streets; parades of all kinds march up and down. Then, say the suffragists, why should they be prohibited from displaying banners in the interests of suffrage? The militant methods of the National Woman's Party have attracted widespread attention throughout the country. The ladies believe that their rows with the Washington police have helped the suffrage cause. Lots of people agree with them; and lots more seem to think their method is wrong. However, all who know the women, agree that they are plucky, intelligent, and of the kind who are willing to "do and die" for their principles.

**THOUSANDS LEARNING FRENCH.**

America is forming rather a close co-partnership with France, and thousands of people, including soldiers and sailors, are learning the French language. The Berlitz Schools in Washington and New York are enjoying a regular rush of business, as they are in the principal schools of language in the country. The Spanish tongue also appears to have become popular. Many of these taking up French expect to take part in the war on French soil; but the guiding spirit back of the boom in learning foreign languages appears to be its incentive in the belief that has developed in thickly populated sections of this country that international relations in social and economic affairs will be more closely cemented in the future. German speech is being placed on the vocabulary blacklist; and English, French and Spanish are likely to become the three principal languages. Therefore the Americans who are taking up French and Spanish are doubtless discounting the demands of the future.

**PAYING FOR THE WAR.**

The war revenue bill carrying special taxation amounting to \$1,070,000,000 has been reported to the Senate. Letter postage is fixed at three cents, and newspaper postage is advanced a quarter cent a pound. Income taxes are shifted forwardly tobacco and liquor.

## GRANGE NEWS

### NORWAY GRANGE.

Norway Grange gave an entertainment on July 3rd. The proceeds to go to the Red Cross. There was a good attendance. Dancing followed the program of tableaux, readings, music, songs, illustrated, and patriotism was depicted in many phases. The next regular meeting will be held on July 14 for which the program has been given.

### PARIS GRANGE.

Paris Grange met July 7th at 2 p. m. The Treasurer, Gate Keeper and Assistant Steward were absent. Two applications were received. A vote was taken to grant the use of the dining room to the State Public Safety Committee to demonstrate the "cold pack" method. Prof. Geo. A. Xenton with representatives from the University of Maine will come and hold a meeting in the Grange Hall some time this month. Next meeting of Paris Grange will be held July 21 at 8 p. m.

### LONE MT. GRANGE.

Lone Mt. Grange held its regular meeting Saturday evening, July 7. The following program was given by the Lecturer:

Slingshot, Mrs. Y. A. Thurston  
Reading, Mrs. Y. A. Thurston  
Questions: "Are the young people of today happier with their advantages than they were in the olden times?"  
Positive, Mrs. O. A. Burgess.  
Negative, Arthur Archibald.  
Reading, Mrs. Clarence Newell  
Musical encore, Gladys Howard  
Recitation, Evelyn Smith  
Reading, Edna Akers  
Reading, Mrs. Evelyn Stevens

### PIANO RECITAL BY PUPILS OF MISS DORRIS M. FROST.

Thursday evening, July fifth, nearly fifty relatives and friends of the pupils of Dorris M. Frost gathered at her home to listen to a recital program which covered their winter's work. Each number received well merited applause and at the close of the program both pupils and teacher were heartily congratulated upon the excellent work they had done.

### PROGRAMME.

The Rustic Fountain, Ed. Hoffman  
Vivian Wight and Marjorie Farwell  
Little Rogue, R. Krenalin  
Ethel Capen  
Serenade, Pietro Lanciani  
Marion Hutchins  
Evening, Josef Low  
Miss Frost, Florence Coburn  
Forest Voices, J. F. Cooke  
Hunting Song, G. Gurlett  
Marion Hutchins  
Sing, Sing, Stella Morse Lively  
Here We Go, Stella Morse Lively  
Miss Frost, Thos. Hutchins  
April Showers, Stella Morse Lively  
Florence Coburn  
Florentina Caprice, G. J. Trinka  
Vivian Wight  
Tripping Through the Heather, Ed. Holst  
Marion Hutchins, Marjorie Farwell  
Going to School, W. C. E. Seebach  
Ethel Capen  
Balancelle, Paul Wach  
Marjorie Farwell  
Festival March, Josef Low  
Miss Frost, Thos. Hutchins  
Goldfishes, Carl Helms  
Dialogue, Erik Meyer-Helms  
Marjorie Farwell  
Little Gem Waltz, H. Cadmus  
Marion Hutchins, Ethel Capen  
Recitation, Thelma Heath  
The Merry Hobnob, C. W. Krogmann  
Florence Coburn  
Ding, Dong, Says The Bell, Stella Morse Lively  
Miss Frost, Doris Overer  
The Dancin' Leases, Paul Duccelle  
Ethel Capen  
Just Because It's You, Miss Aileen Erik  
Florence Coburn  
Hunter's Song, Josef Low  
Miss Frost, Thos. Hutchins  
Sonatina, No. 1, L. van Beethoven  
Marion Hutchins  
Barchetta, Ethelbert Nevins  
Marjorie Farwell  
Bokemul Song, Josef Low  
Miss Frost, Florence Coburn  
Sleepy Flowers, Otto Harb  
Doris Overer  
In June, H. B. MacDougall  
Vivian Wight, Ethel Capen  
Love Messages, Fr. Behr  
Vivian Wight, Marjorie Farwell  
Typewriter to let by the week or month. \$6 per week, \$2.00 per month. Inquire at CITIZEN OFFICE.

## HEAVY TAXPAYERS OF BETHEL

### Among the taxpayers of the town of Bethel who pay a tax of \$10 and over are:

Charles F. Abbott,	\$43.13
Ellis G. Annis,	59.95
Clarence E. Barker,	95.15
Heirs of Z. W. Bartlett,	150.57
Fred F. Bean,	55.52
Fred C. Bean,	47.24
Frederick Bean,	45.01
R. L. Bennett, Estate,	50.00
Edward E. Bennett,	88.65
Bethel Water Co.,	737.90
Bethel Light Co.,	235.00
Bethel Savings Bank,	131.00
Mrs. Sarah F. Billings,	70.50
Charles G. Blake,	46.50
Heirs of Galen Blake,	45.33
N. F. Brown, Estate,	117.15
True J. Brown,	44.30
Frank A. Brown,	48.11
C. U. Bryant,	111.85
William C. Bryant,	67.50
Frank E. Brooks,	60.40
O. A. Buck,	55.23
B. G. Burbank,	73.03
T. B. Burke,	60.23
W. E. Boserman,	73.63
Bingham and Upson,	335.43
J. H. Carter, Jr.,	65.70
E. M. Carter,	49.60
A. M. Carter,	183.33
Irving L. Carver,	397.45
Alonso P. Chapman,	49.00
Fred L. Chapman,	52.29
E. C. Chamberlain,	77.79
Edgar E. Chase,	45.36
Wm. R. Chapman,	77.18
Charles R. Cole,	58.76
Albert F. Copeland,	87.75
Fred I. Clark,	41.90
Wallace F. Clark,	40.75
Heirs of Moses T. Cross,	79.90
Charles L. Davis,	44.30
Fred L. Douglass,	40.78
Walter J. Douglass,	59.40
Charles Eames,	44.07
Mr. Norton of Levant, Me.,	59.84
But the home to which he will take his new bride, after touring some of the southern counties of the State, is on his farm in Kittery, Maine.	106.35
Fred L. Edwards,	592.09
Heirs of Henry Farwell,	53.41
Porter Farwell,	87.31
Daniel C. Foster,	62.07
Heirs of T. J. Foster,	58.75
Clarence K. Fox,	135.00
Albert C. Frost,	68.95
John G. Gehring,	413.25
Mrs. Mae Godwin,	56.40
Carlos W. Godwin,	92.01
Fred and Addie Gordon,	56.84
A. B. Grover,	43.01
E. Payson Grover,	66.75
George Haygood,	78.03
Hastings Brothers,	92.76
Tom F. Hastings,	162.93
Heirs of M. M. Hastings,	70.50
William W. Hastings,	103.23
Hastings & Yashaw,	70.50
Henry H. Hastings,	81.00
Heirs of St. John Hastings,	121.73
Geo. C. Hastings,	68.16
Daniel S. Hastings,	265.35
A. E. Herriek,	99.23
Herriek Brothers,	70.50
Mrs. John L. Holt,	43.45
Ervin Hutchins,	40.90
James S. Hutchins,	52.85
Harold F. Hutchins,	63.31
J. B. Ham Co.,	156.28
Ira C. Jordan,	261.44
Charles M. Kimball,	58.29
Harry H. Klag,	132.43
W. W. Kilgore,	120.68
A. G. Littlehale,	47.83
Mrs. Cora Littlehale,	47.09
Mrs. Fannie B. Lovejoy,	150.19
Edward P. Lyon,	40.78
Joseph P. Matker,	47.24
Herman Mason,	110.10
Mrs. O. M. Mason,	51.70
E. Leland Mason,	51.70
Howard F. Maxine,	58.05
Samuel Maycressell,	52.51
Edmund Merrill,	65.53
Fred B. Merrill,	57.23
Merrill, Springer Co.,	133.85
G. B. Mills,	40.51
A. M. Morrill,	84.85
Geo. D. Morrill,	154.57
Lillian and Edith Morse,	47.52
M. J. Marshall,	63.27
A. R. Merrill,	99.79
E. C. Park,	123.13
Walter Perkins,	55.47
Emily J. Phillips,	75.29
John M. Phillips,	299.93
Dana T. Phillips,	71.91
Miss Susie Plafsted,	48.15
Josiah Partridge,	151.78
L. W. Ramsell Co.,	47.00
Heirs of E. B. Richardson,	73.11
Ceylon Rowe,	144.23
Ceylon Rowe & Son,	174.25
Herbert C. Rowe,	47.83
Mrs. Nellie Russell,	70.50
Albert H. Sanborn,	123.37
Mrs. H. H. Sanborn,	49.18
J. P. Skilling,	489.31

(Continued on Page 2.)

## CHURCH ACTIVITIES

### WEST BETHEL UNION CHURCH.

Preaching services every Sunday morning at 10.30 o'clock, followed by Sunday school.

Preaching service Sunday evening at 8 o'clock.

Christian Endeavor service on Thursday evening at 8 o'clock.

The Ladies' Chapel Aid Society will meet on Thursday afternoon this week at the home of Mrs. G. D. Morrill.

### UNIVERSALIST CHURCH.

Subject of the morning sermon next Sunday will be "Poverty."

Sunday school at 12 o'clock.

No evening service, but morning service and Sunday School will continue through July, vacation beginning August 1st.

### CONGREGATIONAL CHURCH.

Sunday morning service at 10.35, followed by Sunday school.

Christian Endeavor service in the evening at 7 o'clock. All young people of any age cordially invited, Miss Packard leader.

The Ladies' Club will meet with Mrs. Benj. Kimball, Thursday afternoon at three o'clock.

Our Scouts got subscriptions to the amount of \$9,200 for the Liberty Loan from 63 persons. Largest subscription received by Scout \$500. They called at about two hundred and forty homes and distributed more than two hundred pieces of Loan Literature. See the President's letter of thanks to the Scouts in another column.

### NORTON—HERRICK.

Mr. Benson Fernley Norton and Miss Margaret Evelyn Herrick were united in marriage on the afternoon of July fourth at the home of the bride on Kimball Park, Bethel, Me.

Mr. Norton is the son of John W. Norton of Levant, Me. But the home to which he will take his new bride, after touring some of the southern counties of the State, is on his farm in Kittery, Maine.

Mrs. Norton is the eldest daughter of Mr. and Mrs. Edgar A. Herriek of this village, a successful school teacher for the past few years, and a violinist of no mean talent.

It was a quiet wedding, with only the immediate family of the bride, that of her brother, Arthur Herriek, and a single intimate friend, Miss Helen Bak of Newry.

The bride was daintily gowned in white embroidered crepe with hat and gloves to match; and her travelling suit was Belgian blue.

The double ring service was used, and refreshments were served after the ceremony.

The get-away was from Bryant's Pond. How the intervening space was covered is not a matter of record.

Mr. and Mrs. Norton are both graduates of Gould's Academy, and a host of friends wish them great peace and gladness in their wedded life.

### RESOLUTIONS

#### OF RESPECT ON THE DEATH OF BROTHUR E. D. THURSTON.

Whereas, God in His Infinite Wisdom, has again entered our Order and removed from our ranks Brothur E. D. Thurston, be it resolved,

That in the death of our Brother our Order loses a faithful and worthy member; that we extend our sympathy to the family, that we send a copy of these resolutions to the family, a copy placed on our records, and one sent to the Oxford County Citizen for publication, and that our charter be draped for thirty days in honor of our departed Brother.

DAVID M. FORDIS,  
LESLIE H. CHASE,  
WENLEY WHEELER,  
Com. on Resolutions.

Mt. Abiam Lodge, No. 51, I. O. O. F., Bethel, Maine, July 6, 1917.

### GRASS FOR SALE.

10 acres of good standing grass about one mile from Bethel Post Office.

SUBIE A. PLAINSTED,  
Bethel, Maine.  
7-12-17.

### MOTOR TRUCK FOR SALE

Must dispose of my 8 ton Truck. A bargain for cash. Address M. T., this office.  
7-12-17.

### LOST.

On the road between Bethel and Locke's Mills a veterinary's coat. Finder please return to Mr. L. A. Hall and receive reward.  
7-12-17.

## BETHEL INN

### Happenings of the Week

On Monday, Mr. William Bingham entertained a party of friends at Bethel on Songo Pond. Supper was served and the party returned to Bethel in the evening.

Auburn was well represented at the Inn on Saturday by Mr. and Mrs. E. F. Abbott, Dr. and Mrs. J. W. Robinson, Mr. and Mrs. C. C. Abbott, Miss Helen Abbott, Miss Margaret Abbott, Mr. Farrington Abbott, Jr., Mr. C. C. Cushman and Mrs. Charles L. Cushman.

On Friday the Inn again had the pleasure of entertaining Miss Maud Adams the famous actress and her friends, Miss Horton and Miss Robinson. Miss Adams also came again on Sunday for tea. She is staying in camp at Harrison and intends to make several visits to Bethel during the summer.

The Fourth of July was a busy day at the Inn. Mr. and Mrs. H. McCarly of Bath stopped for lunch. Mr. McCarly is a prominent official of the Bath Iron Works where several ships for the United States Navy are being built. Two bridal couples, Mr. and Mrs. L. A. Warren of Jacksonville, Florida, and Mr. and Mrs. F. P. Illick of Boston arrived on the Fourth and were so much pleased with Bethel that they stayed over the second day to further enjoy it. Dr. and Mrs. R. O. Dodge, and Mr. and Mrs. L. G. Donison of Boston were also overnight guests on the Fourth. At the same time we were also pleased to entertain Mr. and Mrs. E. Cole of Brookline, Mass., who are intimate friends of Miss Margaret Allen and came to the Inn on her advice.

### MEMORIAL TO

#### LEON H. OILLEY.

His Personal Flag to be Raised Each Day in Front of Maplewood Hotel.

Patriotism and honor to the memory of Leon H. Oilley, the late manager of the Maplewood hotel at Bethlehem, were combined at a flag raising Sunday morning, which took place in front of the hotel. The idea was suggested by James Hamel, head waiter at the resort, that Mr. Oilley's personal flag should be raised each day during the season as a memorial to the former manager whose popularity permeated to every department of the big institution. The ceremony for the first raising of the colors on the new pole erected near the 15th green were elaborate and impressive. The small regiment of employees of the hotel marched out to the flag pole, and while the orchestra played "The Star Spangled Banner" the flag was raised aloft by James Vashon, the head porter. The eadles surrounded the flag pole and then gave the flag salute in a most impressive manner. Some of the employees who wished to add their personal tribute to Mr. Oilley's memory spread flowers about the flag pole. About 200 people, including guests at the hotel, witnessed the flag raising.

It is the intention of the employees to have the flag raised each morning, with simple ceremonies, and the flag salute by the eadles will be repeated each morning. The raising of Mr. Oilley's flag will serve as the signal for the raising of other flags at Maplewood. Heads of the departments at Maplewood have been assigned to take personal charge of the raising of the flag.—Citizen (N. H.) Courier.

### RED CROSS BENEFIT.

A concert by Miss Klean and two other artists will be given in Mr. Upson's Music Room, Wednesday evening, July 18, at 8 o'clock.

The proceeds are to buy materials for the Red Cross work. Admission 50c. Dancing afterwards.

Do come—and thereby show your interest and loyalty for so good a cause.

### CARD OF THANKS.

We wish to thank our friends for the many kindnesses shown us in our recent bereavement.

Mr. and Mrs. Dexter Cummings,  
Mr. and Mrs. Abdon L. Cummings,  
Mr. and Mrs. Leslie L. Cummings,  
Mr. Raymond Cummings.

### LOST.

A gold watch between Mrs. Morrill's house on Mill Hill and Dr. L. H. Wight's. Finder will please leave at Citizen office.  
7-12-17.

## WANT COLUMN.

Put your Want and Sale notices here and they will be read in 3,000 Oxford County homes—4 lines, 1 week, 25c. 3 weeks 50c.

### NOTICE

I wish to announce to the people of Bethel and vicinity that I am prepared to do all kinds of plumbing and repair work at a reasonable price, also sheet metal work. All work carefully and promptly attended to.

ALBERT BURKE,  
Bethel, Maine.  
Telephones—Shop, 10—12; Res., 25—7

**FURNISHED ROOMS**  
**AUTO AND TEAM CONVEYANCE**  
**C. C. BRYANT,**  
2 Mechanic Street, Bethel, Maine.  
Telephone Connection.

## The Warkshu

Made of heavy brown sail duck top auto tire stock on bottom leather innersole.

A solid summer shoe for men and boys.

All kinds of summer shoes for men, women and children.

### SHOE REPAIRING.

#### YOUNG'S SHOE STORE

Phone—14-4.

### The LAW says

**LANTERNS**  
on all carriages. I have a good assortment to choose from.

**FLY OIL**  
Sprayers,  
Chamois,  
Auto dressing of all kinds  
Polish

**YOUNG'S HARNESS STORE.**

**DR. AUSTIN TENNEY, Oculist.**  
Practice limited to diseases of the Eyes and the fitting of Glasses. Office at house of Clarence Hall, Bethel. Last Saturday of every month. All work guaranteed.  
Office hours—8.00 A. M. to 4.00 P. M.

**FOR SALE.**  
The standing grass on the late H. H. Godwin farm. Apply to  
MRS. M. A. GODWIN,  
7-5-17. Main St., Bethel, Me.

**WANTED:**—To communicate with young women who are desirous of becoming professional nurses. Liberal allowance during three years course. For information apply to  
RHODA ASHWORTH, R. U.,  
Supt. of Nurses,  
Rumford Hospital Association,  
6-21-17. Rumford, Maine.

**FOR SALE.**  
Driving horse, fearless and safe for ladies to handle. Inquire of  
G. L. THURSTON,  
6-21-17. Bethel, Maine.

**FOR SALE.**  
One cow, due to freshen about July 25. Inquire of  
HAZEN SWEENEY,  
7-12-31-p. No. Bethel, Me.

**TO LET.**  
Unfurnished room, nicely located, on one of the principal streets of the village. Inquire at the Citizen office.

**NOTICE.**  
Notice is hereby given that the Bethel Savings Bank has been notified that book of deposit issued by said bank to Eleanor L. Fish and numbered 355, has been destroyed or lost, and that she desires to have a new book of deposit issued to her.

Bethel Savings Bank,  
by A. E. Herriek, Treasurer.  
Bethel, Me., July 1, 1917. 7-5-17.

**RAGS WANTED.**  
Clean rags of any size or color would be very acceptable at the Red Cross rooms. They are to be used in making filling for comfort pillows and can be left either Tuesday or Friday afternoon.



# THE OXFORD COUNTY CITIZEN

PUBLISHED EVERY THURSDAY  
BY FRED B. MERRILL.

BETHEL, MAINE.

Subscription \$1.50 per year in advance. If not paid in advance \$2.00 will be charged.

Entered as second class matter, May 7, 1906 at the post office at Bethel, Maine.

THURSDAY, JULY 12, 1917.

## UNCLE SAM'S NEW POSSESSIONS.

Little Journeys Through the American Tropics, Written by Mrs. F. J. Chisney, Author of "Country Editor in Panama."

## MODERN PERILS OF THE DEEP.

Extra Rights Contributed by His Excellency Bill Kaiser, the Apostle of Frigatefish.

## NO. 9.

"People traveling for pleasure should keep off from boats." This bit of wisdom was offered by an officer on our West India steamer as he leaned against the gray rail of the hurricane deck and thoughtfully stared the big navy revolver hanging on his hip.

He was disputing him and so far as could be ascertained no one on his ship was traveling for pleasure. If they were they took their pleasure in the water.

## The Trip Home.

A four days' trip from Porto Rico to New York under ordinary conditions is a pleasure. Leaving the tropics for the north always brings its little thrill of excitement. Behind you lies the land of the royal palm with its romance and mystery; its rich colors and fashions and luxuries; its blue sky and blue sea. Memories of tropical sunlight when it seems one could almost reach up into the velvet sky and touch the moon and stars, memories of racing boats covered with breaking in the heart of blue waves on a coral shore, memories of strange and interesting people and pictures of strange foreign costumes, excited in strange and foreign looking buildings, all left behind and satisfaction with the memory of the trip.

There is something of the way we used to travel when we crossed the bar.

But now all is different. Everything is changed. Even the ship. We once knew our ship by her name. But all ships look alike when belted with the gray. Our ship looked like a gray ghost and as she streaked through the water at night, glowing with a light to guide her on her way, she acted very much like a ghost as she sailed like a ship.

## Modern Navigation a Game of Hide and Seek.

We saw no submarine by day and by night we were not permitted to see our windows were shuttered, the doors were closed by a blacker, were open and we were not permitted to see the conversation of even one of the crew. No more for safety first. The theory of navigation nowadays seems to be a game of hide and seek. If you can't see the other fellow at least hide the target. The idea that a long three deck ship with a promenade of seven feet to the side could hide itself against the sky and sea seems almost as first thought but it isn't so foolish as it seems. The sea is extremely wide and empty. The waves rise like a giant's hand and in the case of a ship it is necessary to go to the spot first and wait there. The way that is followed the ship now is to hide in the water and wait for the other fellow to make up his mind.

## No Fear of Submarines.

We were out. Several submarines about submarines. For from it that a passenger on the boat would admit he was afraid of them. Consequently the submarine was used as a point to which the ship and everything happened to the submarine, right up to the point of attack, then came to any man. Traveling for pleasure seems a thing of the past. It seems ages and ages since you stretched out comfortably on a deck chair and relaxed. That was before the war. Nowadays deck chairs are not so comfortable. Ships are not

## How's This?

We offer One Hundred Dollars Reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.

F. J. CHISENEY & CO., Toledo, O. We, the undersigned, have known F. J. Chisney for the last 12 years, and believe him perfectly honorable in all business transactions and financially able to carry out any obligations made by him.

NATIONAL BANK OF COMMERCE, Toledo, O.

Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Testimonials sent free. Price 75 cents per bottle. Sold by all Druggists.

Take Hall's Family Pills for constipation.

are most of us undecided as yet as to whether we resented the inconvenience or welcomed the excuse.

## Life on Board.

The easy life aboard a modern vessel is conducive to pleasure. We feed well, sleep well and loaf well—ordinarily. But how can one feed well when in the doorway of the dining room stands two stalwart Porto Rican troopers with fixed bayonets, never taking their eyes off a group of German prisoners at the next table? Of course we don't care so much about the Germans, but suppose something started. A dining saloon is rather close range, and those soldiers do handle guns somewhat carelessly.

Speaking of the German prisoners we are reminded that their quarters were directly over ours. All night long we hear the tramp, tramp, of the Porto Rican guardsmen as they watch before the door of the Germans. There is comfort in the thought of those soldiers and their presence gives a sense of security if only they would not get so close to our heads. We are in the upper berth. To one unaccustomed to the ways of the army there is a sort of fascination in watching a soldier load his musket. He deftly inserts a sort of metallic band in the breach of his gun. This band has five very long cold looking fingers extremely sharp and business like, each one capable of carrying 3,000 yards, and penetrating Lord knows how many thicknesses of plank—a ship's deck for instance and possible a passenger or so. And as we ruminate on this possibility we again agree with the wisdom of the officer. There is no pleasure in sea travel these days.

Someone is always taking the joy out of life anyway. As a rule a ship's officer is a good fellow and full of information. He will patiently enlighten each dock of passengers on the mystery of eight bells, starboard and port, etc. He will even tell in some annoyance when you mention "down cellar" instead of going below, and back and forth instead of fore and aft, and calling the dining room "ditchery" "head waiter" instead of first, second or third chief steward, and all such, but a ship's officer with a big navy automatic strapped on his waist looks entirely different. That big automatic gives him a stolid appearance which is hard to overcome, and if you do overcome it and begin one of these bland, innocent, fool questions which should be prepared for in twenty years of sea life, he is apt to close up like a Casey Island clam and you see at once you have made another mistake.

## No Measures on Deck at Night.

There is a dignity about a sea liner racing home in her war colors to get her baptism of four deck guns which no passenger can mistake. He may slide into some shallow corner on deck to watch the tropic sun dip into the sea, and in the gathering gloom fearfully light a cigar, but he will remember long before the command of "lights out" greets his ears for the final glare of the match has already lighted on the uniform of a deck of sea and the very central focusing point is sure to be the navy revolver. You will then sneak up to the smoking room and slide there in the heat of closed windows and burning alcohol, which will soon drive you on the darkened deck again. After running the maze of the blackened passage you may run directly into the arms of an officer who is clearing the deck for the Porto Rican guard to bring off the German prisoners from the dining room. Light! Supposing they looked you for a German and ran you off with the launch. Suppose you were caught with this fixed bayonet than ever before, and you agree with the officer, "there is no pleasure in traveling."

Before going to sea you were aware that war had been declared and you on the wrong side of the map. Traveling home seems to be a pleasure. The other kind it is very much of a business and a serious business at that. But you never realized that war would come so frightfully near home. How though you were right a principle, or dodge a mine, you are nearly aware of the possibility, and you have all the excitement, right up to the point of attack, then come to any man. Traveling for pleasure seems a thing of the past. It seems ages and ages since you stretched out comfortably on a deck chair and relaxed. That was before the war. Nowadays deck chairs are not so comfortable. Ships are not

## INSTRUCTIONS IN MOTHERS' AID LAW.

Secretary James E. Bagley of the State Board of Charities and Corrections, is sending out to the various municipal boards of mothers' aid instructions as to the law passed at the last session of the legislature which became effective Saturday the 7th.

The act provides that every city and town shall render suitable and needful aid to any other residing therein, with a dependent child or children under the age of 14 years, who needs and desires such aid to enable her to maintain herself and children in her home and who is fit and capable, mentally, morally and physically to bring up children. The instructions of the State Board of Charities and Corrections to the municipal boards of mothers' aid are in part as follows:

"Applicants for mother's aid must apply in person to the Municipal Board of Mothers' Aid of the city or town in which they reside and must file a statement as to their resources. Municipal Boards of Mothers' Aid are requested to render applicants such assistance as they may need in making this statement."

"When medical aid in a hospital is required by the mother or dependent children under 14 years of age, request for the same should be made to the nearest hospital receiving child aid."

"Only such part-time work as the mother can do without detriment to her health and without neglecting her home and children should be encouraged." If a member of a family of working age claims to be unable to work because of illness a physician should examine the person to determine his ability to work and prescribe for his medical needs.

"Every dependent child upon reaching the age of 14 years should go to work for the time allowed by the school attendance laws, provided he is physically able to work, and also provided that suitable employment can be obtained for him."

"Aid should be rendered directly to the applicant or in case of illness to her authorized adult representative. Minor children should not be allowed to call for aid at the office of the Municipal Board."

"Cash aid should be granted in every case if the mother is found to be competent to manage cash. If the mother is not competent to manage cash aid, some other than a member or employee of the Municipal Board, who is competent and willing to assist her, to whom the cash aid can be paid, should be recommended by the Municipal Board for approval of the State Board. Weekly payment of allowances is recommended."

"In determining the amount of aid necessary for a given family not only the number of persons in the applicant's family, but also the health, age and the capabilities of each member of the family must be considered. The former income and the former standards of living of the family as well as the standards of self-supporting citizens in the neighborhood need also be considered. The amount of weekly aid required will vary with the changing needs of the family. For instance, aid should be increased in time of sickness, it should be decreased proportionately as the earning capacity of the income of the family from any source increases. Discontinuance of aid should be recommended as soon as the family become self-supporting."

"In all cases the Municipal Board of Mothers' Aid should be required to furnish proof satisfactory to the State Board that the applicant has resided in Maine for five years prior to the date of her application for mother's aid."

"In cases where the Municipal Board of Mothers' Aid claims that the mother has no legal settlement the Municipal Board must furnish proof satisfactory to the State Board and to the committee on State beneficiaries and pensions of the Governor and Council that there is no legal settlement in any city or town in Maine."

"Whenever an applicant changes her address the Municipal Board of Mothers' Aid should promptly notify the State Board. When the recipient of mother's aid moves out of a city or town a new application for aid should be made by her to the Municipal Board of the town in which the family has moved. Aid may, however, with the approval of the State Board, be continued on the old application for a reasonable time in order to allow the mother opportunity to make a new application. Officers are not competent. The captain instead of a sort of social leader has become a thing apart, a presence, a being, an object of hope and fear—both in one. Therefore take the advice of the officers of the automobile. If in search of pleasure don't go to sea, for there is but one pleasure in the whole trip and that is to watch them open the formidable main gate at the entrance of New York harbor and permit you to sail in under the extremely grim and hideous New York's grim of the street monster which guards the entrance."

LOU B. MACWHIRTY.

## COAL ENOUGH.

Official Figures for Six Months Respecting Coal Users.

Not only food but fuel is a vital need of this country and of our allies coal to run the ships and railroads, to feed the iron furnaces and furnish steam for all the manufacturing plants, coal in greater quantities than have ever before been mined in the United States or in any part of the world—and this need is being met in truly American fashion by the operators and owners of the mines and by the diggers of coal. With these words, Secretary Franklin K. Lane began his statement regarding the coal situation as reported to him by the statisticians of his Department.

The production of coal in the United States last year, he continued, was the greatest in the history of the country. A new record, however, was set for the first six months of this year, fully 270,000,000 tons of bituminous coal, fully exceeding the output of the first six months of last year by about 20,000,000 tons. Even better news is that the limit has not yet been reached, for as the railroads are able to work out to better advantage the problem of car supply and give to the mines greater facilities for transporting their product to market, the supply of coal that reaches the consumer will be in steadily increasing quantities. In the early months of 1917, because of the congestion of the railroads and the difficulties of transportation, the production of bituminous coal fell behind the high mark set in January and February, a year ago. As a result of the patriots and earnest endeavor of the railroad officials and the coal operators and representatives of mine workers who have volunteered their services to the Federal Government in this emergency, production has been speeded up within the last few months and the output of soft coal which in May exceeded all previous records, was surpassed in June.

Despite the extra demand in this country and the urgent needs of our allies, no one with the facts before him can doubt that the coal industry, under the careful guidance of these now directing its welfare, will be able to supply all needs.

The difficulty of distribution now so great will be intensified, however, in the coming winter months. Just as consumers of foodstuffs are being urged to eliminate all waste and to practice sensible economy, so the consumers of coal must do their share in working out the coal problem by unloading every coal car as fast as it is received, and in improving their plants so as to utilize to the fullest the heat value of the coal that reaches their bins. In shipping the coal panic and in expediting a condition of fuel scarcity, every consumer can do his bit.

## RUMFORD POINT.

Mrs. E. E. Newell of Chicago is with her brothers, J. H. and P. D. Martin, for the summer.

Mrs. Louise Baker and daughter are in town for a few days.

P. O. Kimes and wife returned from a trip to Berlin, Thursday.

Henry Barker as I before has been boarding with Mr. Caldwell.

Mrs. Clyde Poleson and daughter of New York are at T. J. Giddard's for the summer.

Mrs. E. B. White of Chicago is at the Martin Bros. for a few days.

When a woman later can't pass a shop window containing a display of ethereal decorated feminine garments without pausing to have a look.

## NORWAY.

Mr. and Mrs. Clarence L. DeCoster, Mrs. George Sanborn and son, George Jr., went to their cottage at Old Orchard last week. Mr. Sanborn will spend the week ends with them, and his vacation. The ladies will remain a month.

Norway Lake Mother's Club held a supper and dance at the club hall, Friday evening for the benefit of the Red Cross, and cleared \$10.

Mrs. Catherine Gurney has closed her engagement as stenographer at the Stuart W. Goodwin Insurance office, and is working for the William J. Wheeler Co., South Paris. Miss Marjorie Barker is taking her place.

Supt. True O. Merrill has gone to Columbia University for a six weeks instruction in the summer training school.

Miss Lucy Hall is the guest of her cousin, the Misses Stella and Helen Pike, at Old Orchard.

Mrs. John F. Smith has been visiting Porter Swift and family in Boston. Miss Grace Bickford of Springfield is visiting her mother, Mrs. E. J. Bickford.

Harry Box, formerly of Norway, late of South Carolina, has enlisted in the army, and gone to Canada with his company.

Miss Baneroff who has charge of the supply department at the shoe factory is visiting his home this week at Manchester, N. H.

Mrs. and Mrs. Frank J. Cook are spending the week in Lynn and vicinity.

Mr. and Mrs. Charles Yeaton of Portland are the guests of Mr. and Mrs. Harry Spiller, Bethel street.

Mrs. Orin Stone and daughters, Doris and Olive, are spending the week with Mrs. Stone's parents, Mr. and Mrs. Charles P. Abbott, on Swan's Hill, Bethel.

Miss Fay Bickford of Augusta is visiting her father Robert A. Bickford, and grandmother, Mrs. Emma J. Bickford, Main street.

Miss Iva Russell starts Monday morning on a three weeks vacation from the telephone exchange, and will spend the time with Mrs. H. W. Brown at Old Orchard.

Company D of Norway broke camp at Biddeford, Tuesday, where they have been doing guard duty, and went to Augusta, where the remainder of the Second Regiment have been mobilized. They are awaiting further orders.

The marriage of Miss Tena M. Newton and Lester J. Shennan took place Wednesday afternoon at the residence of the officiating clergyman Rev. H. L. Nichols, pastor of the Methodist church. Mrs. Shennan is the daughter of Mr. and Mrs. Maurice Newton of Norway. The groom is a soldier in the regular army stationed at Fort Williams.

Those taking the state teachers examination at the High school Saturday by Supt. True O. Merrill were: Miss T. Hazel Miller, Miss Eloise Mill, Miss Virginia Mizer of Norway; Miss Thelma Verrill, West Paris; Miss Flora Brooks, South Paris, and Miss Eva Haggood, South Waterford.

W. M. Tibbitts of Minneapolis, Minn., advance advertising agent for the Community Chautauque, was in town the first of last week, starting the publicity campaign for the opening on July 28th. The waterproof tent that will be used will be 80x100 feet with a seating capacity of 1500. A superintendent and two assistants will handle the work.

Charles G. Blake is building a large store house, 50x50, at his lumber yard on Cottage street.

Norway spent a safe and sane Fourth with the absence of fire crackers, the sale of which was prohibited this year. The night before was unusually quiet, there being scarcely any noise until midnight, when the bells broke the stillness. Without the usual crack and ammunition, the boys seemingly lost their enthusiasm, and those who wanted to sleep were allowed to do so. There were no sports during the day, and many picnic parties spent the day at Olsen's grove and at the cottages. The sunshine was a rarity, as many of the holidays of late have been stormy.

The new owner of Lakeside Inn, Charles O. Inslee of New York, is making improvements about the place. A string of electric lights have been installed the length of the path to the lake, the tennis court just into the lake, a new large garage will be built, and other improvements made. There are about fifteen people in the house from New York at the present time, and more will arrive this week.

Several of the milk men in town advanced the price of milk July 1st to ten cents a quart. William H. Russell & Son have decided to discontinue their route and will make better use of it.

Mr. Moody from Bethel has moved his family into the lower part in the Mrs. Alice Danforth house on Deering street.

George Devine has bought the general store at West Paris of L. H. Tenney and will move his family there at once.

## SAVE GARDEN SURPLUS.

Plans to Conserve Vegetable Food Not Eaten Fresh Should Be Made Now by Home Gardeners.

The crop of vegetables from home gardens promises to be unusually large in practically all sections of the country this year, says the United States Department of Agriculture in a statement just issued. Home gardeners, therefore, it is pointed out, should begin now to plan so that the products raised by them will be used to the best possible advantage, without waste.

"There is likely to be an unusually large production of vegetable from small home gardens in most communities this year," says the statement. "Home gardeners therefore should lay their plans carefully, so that they will be in a position at the appropriate time to make efficient use of their garden produce, both by immediate consumption and by preservation by canning, drying, or in other ways, so that no good food will be wasted."

"A very material saving can be effected in the food bill in many instances by having the meals consist more largely of the fresh home-grown vegetables and less extensively of the non-perishable foods bought from grocery stores. By following this plan also garden owners will relieve somewhat the demand for the non-perishable foods."

"Even with liberal use in the family diet in a fresh state, however, there will be considerable surpluses of vegetables from many home gardens. These should be saved in some way. Canning is the method most usually employed, but it is possible that cans and jars can not be obtained in sufficient quantities this year to pack the surplus perishables. In such cases many products easily can be preserved by drying."

"By this method surplus water is driven off by placing sliced products on trays in the sun, over a stove, or before an electric fan. The dried foods can be kept perfectly in paper bags or boxes sufficiently tight to exclude air. Soaking in water will bring the products back practically to their original texture and they may then be cooked like fresh vegetables."

"In putting up vegetables and fruits for future use the home gardener may find the following suggestions useful: "If you can obtain cans and jars only in limited numbers, can tomatoes and other vegetables which can not be dried easily and such fruits as you prefer in a juicy form. Wherever possible concentrate succulent foods, such as peaches, in a syrupy form."

"Preserve or jam the fruits and berries which you prefer in that form, and put them in glasses sealed with paraffin or in wide necked bottles."

"Put fruit juices in ordinary bottles. Dry practically any common vegetable except asparagus, egg plant, radishes, lettuce, and the like, and most fruits except strawberries and native grapes. The more important of the vegetables that are usually dried are sweet corn, snap and string beans, shell beans, shelled peas, and the root crops. Tomatoes, though consisting in large part of water, are dried successfully by many immigrants from southern Europe."

"If a considerable number of cans or jars are at your disposal so that vegetables may be canned be sure to include the more nutritious, such as green beans and peas."

May you see it in the Citizen.

## The Home Circle.

Pleasant Reveries—A Column Dedicated to Tired Mothers as they join the Home Circle at Evening Tide.

## COTTAGE CHEESE.

Some Ways to Use Cottage Cheese in Making Tasty and Nutritious Dishes.

Cottage cheese is richer in protein than most meats and is very much cheaper. Every pound contains more than 3 ounces of protein the chief material for body building. It is also a valuable source of energy, though not so high as foods with more fat. It follows that its value in this respect can be greatly increased by serving it with cream, as is so commonly done.

Cottage cheese alone is an appetizing and nutritious dish. It may also be served with sweet or sour cream, and some people add a little sugar, or chives, or chopped onion, or caraway seed.

The following recipes illustrate a number of ways in which cottage cheese may be served:

Cottage Cheese with Preserves and Jelly.

Pour over cottage cheese any fruit preserves, such as strawberries, figs, or cherries. Serve with bread or crackers. If preferred, cottage-cheese balls may be served separately and eaten with the preserves. A very thin jelly dish may be made by dropping a bit of jelly into a nest of the cottage cheese.

## Cottage-Cheese Salad.

Mix thoroughly 1 pound of cheese, 1 1/2 tablespoonsful of cream, 1 tablespoonful of chopped parsley, and salt to taste. First fill a rectangular tin mold with cold water to chill and wet the surface; line the bottom with waxed paper; then pack in three layers, putting two or three parallel strips of pimento between layers. Cover with waxed paper and set in a cool place until ready to serve; then run a knife around the sides and invert the mold. Cut in slices and serve on lettuce leaves with French dressing and wafer. Minced olives may be used instead of the parsley, and chopped nuts also may be added.

## Cottage-Cheese Rolls.

A large variety of rolls to be used like meat rolls, suitable for serving as the main dish at dinner, may be made by combining legumes (beans of various kinds, cowpeas, lentils, or peas), with cottage cheese and adding bread crumbs to make the mixture thick enough to form into a roll. Beans are usually mashed, but peas or small Lima beans may be combined whole with bread crumbs and cottage cheese, and enough of the liquor in which the vegetables have been cooked may be added to get the right consistency; or, instead of beans or peas, chopped spinach, beet tops, or head lettuce may be added.

## Boston Roast.

1 pound can of kidney beans or equivalent quantity of cooked beans; 1/2 pound cottage cheese, bread crumbs, salt.

Mash the beans or put them through a meat grinder. Add the cheese and enough bread crumbs to make the mixture sufficiently stiff to be formed into a roll. Bake in a moderate oven, basting occasionally with butter, or other fat, and water. Serve with tomato sauce. This dish may be flavored with chopped onions, cooked in butter, or other fat, and a very little water.

## MRS. KIESO SICK SEVEN MONTHS.

Restored to Health by Lydia E. Pinkham's Vegetable Compound.

Aurora, Ill.—"For seven long months I suffered from a female trouble, with a healthy woman, severe pains in my back and sides until I became so weak I could hardly walk from chair to chair, and got so nervous I would jump at the slightest noise. I was entirely unfit to do my household work. I was giving up hope of ever being well, when my sister asked me to try Lydia E. Pinkham's Vegetable Compound. I took six bottles and today I am a healthy woman, able to do my own housework. I wish every suffering woman would try Lydia E. Pinkham's Vegetable Compound, and find out for themselves how good it is."—Mrs. Clara A. Kimes, 204 North Ave., Aurora, Ill.

The great number of unqualified testimonials on file at the Pinkham Laboratory, many of which are from time to time published by permission, are proof of the value of Lydia E. Pinkham's Vegetable Compound, in the treatment of female ailments.

Every ailing woman in the United States is cordially invited to write to the Lydia E. Pinkham Medicine Co., (Incorporated), Lynn, Mass., for special advice. It is free, will bring you health and may save your life.







## We Are Prepared

to supply you cool clothing for the hot days we are sure to see for the next few weeks.

**VOILE DRESSES**, new this week, white ground with dainty figures. Big values at \$1.95 and \$2.95.

**NEW WASH SKIRTS**, white with a woven stripe, and white with the colored stripe. Just the thing for sport wear, special \$1.55.

**PIQUE SKIRTS** in white, button way down front, easily laundered, pocket, belt, only \$1.25.

**NEW VOILE SHIRTWAISTS**, dainty lace trimmed collars and front, also the new Jap silk waists in white and the light colors, \$1.95.

**BATHING CAPS AND WATER WINGS** for your plunge, 25c.

### SUITS AND COATS

are all MARKED DOWN now. This offers you a big saving while you can use the coat or suit a lot before the fall styles are out.

Suits that were \$14.95 to \$29.75, now \$12.45 to \$18.75.

Coats that were \$12.45 to \$27.50, now \$9.95 to \$18.75.

### HOSIERY AND UNDERWEAR

By buying nearly our entire year's supply last summer we can give you the same high quality we have always sold, and in most cases only a little higher priced.

Special fiber silk hose, black and white, 59c.

**BROWN, BUCK & CO.**  
Norway, Maine

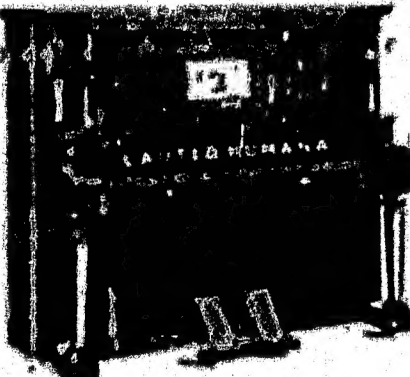
Master Warren Blackinger of Portland is a guest of Mr. and Mrs. E. H. Young.

Mr. and Mrs. P. L. Edwards entertained Mr. and Mrs. R. A. Phillips, Miss Helen Hanson, Miss Helen Hanson, Miss Helen Hanson, and Miss Helen Hanson.

The W. C. T. U. held an interesting meeting with Mrs. O. M. Mason, Tuesday afternoon. Light refreshments were served.

Mrs. G. W. Stearns of Millbrook, Mr. and Mrs. F. H. Bartlett and daughter, Elmer, of East Hingham were guests of Mr. L. W. Russell and family one day last week.

## "Always Loved Music-- Now Able to Play"



That's the experience of Hundreds and Thousands just like you. They have always loved music, always wanted to be able to play the Piano, or Playing, wished to play better; and now--Now, with the Playerpiano, enjoying the power to play any time they feel like playing!

That's just the wonderful thing about the Playerpiano. It makes your dreams come true! It brings to you instantly the facility which you have long craved in others, whose life was so arranged as to permit them to master the piano while you were denied this opportunity.

Love of Music, desire to play--and now, ability to play the piano as you wish--these spell happiness. Come in Today. Write for catalogues and prices.

**W. J. WHEELER & CO., South Paris, Maine**

## "Safety First" For Automobile Owners.

### MR. CAR OWNER--

Now that you are thinking about how soon you can get your car for the 1917 season is the time for you to think about placing **INSURANCE FOR THAT CAR.**

**PROTECT YOURSELF AGAINST LOSS** of your car by **FIRE, LIGHTNING & THEFT.** Our policies cover the car at all times wherever it may be, on the road, or in any building in this country or Canada.

**PROTECT YOURSELF** against possible suits for personal injury, damage to property of others, and damage to your own car by collision, by a **LIABILITY, PROPERTY DAMAGE, AND COLLISION** policy.

**WE HAVE THE COMPANIES! THEY ARE THE BEST.** YOU HAVE THE CAR, AND YOURS IS THE LIABILITY. **WE WILL REPAIR YOU OF THE LIABILITY,** and it won't be necessary for you to pay the premium either. **THE RATES ARE REASONABLE.**

Do it now.

**STUART W. GOODWIN**

Insurance

## BETHEL AND VICINITY.

Mr. C. L. Cook spent Sunday in Bethel.

Miss Rosamond Grover is working at Bethel Inn.

Mrs. Willey returned from a visit to her sister last Saturday.

Mr. L. A. Cushman of West Minot was a recent guest of relatives in town.

Miss Elsie Leighton, of Portland is assisting Mrs. C. K. Fox with the housework.

Mrs. Sanborn is with her sister, Mrs. Horace Andrews, who is in very poor health.

Mrs. C. L. Banghart and daughter, Ruth, of Monmouth are visiting friends in town.

Miss Annie Cross of Howe Hill was a guest of her sister, Miss Mae Cross, one day last week.

Miss Mae Cross was the guest of Mrs. Frank Williamson at Sunday River over the Fourth.

Miss Margaret C. Herrick, who has been spending the winter in Boston, returned home, Friday.

Mr. Percy Taylor of Portland was in town Friday to assist his mother in storing her furniture.

Mrs. John Coburn and son, Charles, have gone to Middle Dam to spend the summer with her son, Ed, Coburn.

Miss Lena Durkee returned home from Norway, Sunday, where she had been visiting her aunt, Mrs. Lovejoy.

Mr. and Mrs. Samuel Ray and two children of No. Waterford were Sunday guests of Mr. and Mrs. A. G. Holt.

Mr. Percy Noyes and son, Roland, of Norway were guests of his sister, Mrs. W. H. Young and family, Thursday.

Mrs. Charles Burgess and daughter, Thelma, of So. Paris were week end guests of Mr. and Mrs. Philip Chapman.

News has been received of the birth of a son to Mr. and Mrs. Allison Lowe, formerly of Bethel, now of Massachusetts.

Mr. and Mrs. Lester Wood and infant daughter of South Paris are guests of his parents, Mr. and Mrs. Fred Wood.

Mrs. Kelley and two grandsons, Macon and Parker Allen of Bryant's Pond were guests at L. L. Carver's last Thursday.

Mrs. Sarah Russell went to Locke's Mills, Monday, to visit her daughter, Mrs. H. C. Rowe, and family, who are in camp there.

Miss Mona Marilyn was in Portland over the Fourth and attended the ball at Peak's Island given by Co. B 2nd Maine Infantry.

Mr. J. M. Pillsbury and family have gone to their farm for the summer. Dr. Frank Brown and family of Portland are their guests.

Mr. Mark W. Chandler of Portland, formerly station agent at Bethel, was calling on friends and relatives in town the first of the week.

Miss Baker Tyler was the guest of friends at So. Paris over Sunday. She rendered a concert solo at the Deering Memorial Church, Sunday.

Mr. and Mrs. Kimball Ames of New York were guests at L. L. Carver's, Tuesday, on their honeymoon trip through the White Mountains.

Mr. F. L. Richards and family--Mrs. Arthur Wiley and daughter, Olive, and Miss Bertha Cole were guests of relatives in town, Monday.

Word has been received of the engagement of Mr. Louis Billings, son of Robert Billings, of Dorchester, Mass., to Miss Edith McCollum of Baltimore.

Mr. Harry Lyon and family, Mr. and Mrs. Chas. Lyon, Mr. and Mrs. Howard Lyon, Mrs. Ed. McPherson and Harold Nothing were Fourth of July guests of Mr. and Mrs. Geo. J. Haggard.

Mrs. Alice Taylor and son, Harold, went to Portland, Monday, where they will make a home with her daughter, Mrs. Herbert Smith, Portland, and will have with them and the organization to which Mrs. Taylor has been appointed.

Mr. Scott Wight is a guest of Mrs. Miss Harriman.

Mrs. Leona Morrill was in Lewiston, Saturday.

Mr. Jenkins of Upton was calling on friends in town Sunday.

Miss Woodman of Auburn is spending a week at Mrs. J. C. Billings'.

Miss Sarah Chapman is the guest of her brother, Mr. A. F. Chapman, and family.

Dr. R. R. Tibbets and family of Kittery Point, Me., spent the week end in town.

Miss Edith Morse was the guest of relatives at Shelburne, N. H., a few days last week.

The Home Missionary Society will meet Thursday evening at the home of Mrs. Lyman Wheeler.

Mr. and Mrs. Channing Grover and family are moving from town to a farm in Alton, Maine.

Mrs. Charles E. Howes of Waterville was the guest of Mr. S. J. Morse and family last Thursday.

Mrs. Ula Haggard Parsons and children are visiting her parents, Mr. and Mrs. Geo. J. Haggard.

Miss Maud Austin of the Eley School, New Jersey, is a guest of her cousin, Mr. Henry Austin.

Miss Marjorie Chandler of Auburn is spending her vacation with her grandparents, Mr. and Mrs. F. S. Chandler.

Rev. and Mrs. W. C. Curtis, who have been guests of Dr. Elson Baker and family at Auburn, have returned home.

Miss E. E. Barnham, who has been spending several months with friends in Portland, returned home last Thursday.

Mr. and Mrs. Chas. Davis were guests of their daughter, Mrs. Robert Wornell and family, at Portland a few days last week.

Mr. Everett Smith came Saturday and moved his family to Holly street, Woodford. He has a position on the electric.

Mellen M. Whitman and wife of Worcester, Mass., were the guests of his sister, Mrs. Levi Bartlett, last Saturday and Sunday.

Mrs. Laura O'Day and son, Edward, are coming to Bethel to make a home with Mrs. O'Day's parents, Mr. and Mrs. Collins Morgan.

Mr. and Mrs. Davis Lovejoy went to Litchfield Monday, to visit her daughter, Mrs. Bertram Packard, and family at their summer camp.

Mrs. Wesley Dragg, who has been with her daughter, Mrs. Hecce Andrews, returned to her home in Whiteville, Me., Friday.

Mrs. Blanchard and family of New York, N. Y., arrived in Bethel last Thursday and have gone to their camp in Maine for the summer.

The annual Fair and Bazaar by the Universalist Ladies' Circle will be held Wednesday, July 25, (not the 26th). Watch out for the posters.

Mr. Vivian Haskins and Mr. Herbert Brown of Co. D have been promoted to the rank of Corporal, and Mr. Albert Bliver is Camp Mechanic.

Mrs. Arthur Wiley and daughter, Olive, who have been guests of Mr. F. L. Richards and family returned to their home in Bar Mills, Monday.

Mr. and Mrs. F. H. Dodge and Mr. and Mrs. Van Dyke, who have been spending several weeks in Bethel, left for Idaho, Tuesday, where they will spend the summer.

"Anat Dolly" Tyler, Mrs. K. M. Bartlett and sister, Miss Augusta Bartlett, Mrs. Miss Harriman and sister, Miss Wight and Miss A. M. Roberts were entertained at a dinner party July 5th at the home of Mr. and Mrs. Fred Clark on Summer street, and guests of Mrs. Amanda Kendall.

Cards have been received by Bethel friends announcing the marriage of George Robert Bartlett of Dorchester, Mass., and Miss Helen Maria Arnold of Barre, Vt. Mrs. Bartlett was formerly a resident of Bethel and a student of Bethel Academy. He is now in business with his father in Boston.

## To The People of Bethel and Vicinity:

I have opened a Cash Grocery Store at the place formerly occupied by Allen's Market with a fresh stock of groceries, tobaccos, fruits and vegetables, and shall be pleased to see all former patrons of the store and many new ones.

**FRED E. WHEELER**

## Local View, Holiday and Birthday POST CARDS

at wholesale or retail.

**OXFORD POST CARD CO.**

Citizen Office

Bethel,

Maine

## Building Material

Do not think that prices on all kinds of building material have been advanced. Fortunately we had a large stock of many kinds before prices commenced to leap and we are giving our customers the advantage in those items. For instance:

13-16 Yellow Pine Flooring,	\$35.00 to \$55.00
13-16 Hardwood Flooring,	\$50.00 to \$60.00
13-16 Novelty Siding,	\$30.00
Roofing,	\$1.25 to \$1.75 per square

While Doors and Windows are higher we are below market price.

Our stock of Mouldings is complete at old prices.

Packing and Trucking free.

**CHAS. G. BLAKE**  
NORWAY, MAINE

Miss Kendrie of Litchfield is the guest of her aunt, Mrs. Eliza Boon.

Mr. John V. Holt and family from Andover, Mass., have arrived at Mr. J. U. Partridge's for a two weeks' vacation. They came by auto, stopping one night at York Beach.

Mr. Anthony Brown, who has been spending several weeks with relatives in town, started for his home in Grand Rapids, Mich., Saturday. He will visit Portland and Boston en route.

Mr. and Mrs. A. B. Grover entertained a large gathering of friends and relatives the Fourth. At one time there were 25 persons counting some chance callers. The family consisted of Mr. and Mrs. A. B. Grover, Miss Amy Wheeler, and O. A. Grover; the guests were R. O. Grover, wife and Lily Baker; Mr. Grover, wife and two sons, Paul and Walter; Lydia Grover, accompanied by Edna and Loda Grover; Mrs. Arvilla Wilson, Missa, Missie and Mabel; and Master Bruce Wilson; Mr. and Mrs. C. L. Grover and children, Missa, Geneva, Viola and Nettie and Master Kenneth, Kenneth and Neddie; Mr. and Mrs. Robert York and daughter, Missa and Priscilla. A most delicious dinner was served and later tea and cake was enjoyed. During the afternoon Mr. and Mrs. Grover, Wheeler and family, and Mr. Fred Wheeler, wife and son called. The home was crowded to the point of being uncomfortable.

## COTTAGE STUDIO ITEMS

Norway, Maine

For one year we have made very satisfactory Kodak prints at prices which please our patrons: Vest Pocket and small sizes, 40c each; Brownie No. 2, 40c each; Brownie No. 2A and No. 3, 50c each; Brownie No. 2A (Post Card), 40c each.

We furnish very convenient mailing envelopes for roll films.

It is some task to graduate High School classes. When we recover from our part of it we will have another picture show.

The members of the W. C. T. U. will make comfort bags for the soldiers on the Maine Coast and add their bit toward the purchase of the ambulance to be sent by the W. C. T. U.

## RUMFORD

Among the announcements from the office of the general manager of the Maine Central Railroad which included several changes in division superintendents was the information that E. L. Lovejoy would be retained in his present position as superintendent of the Bangor division. This gives Mr. Lovejoy charge of the road from Rumford Junction to Kennebec Junction. This will be pleasant news to Mr. Lovejoy's friends as he has been located in Rumford since the railroad first came into the town.

Rumford friends have received announcement cards and will extend their felicitations to Ruth Margaret Graham who was married on June twentieth at Hancock, Mass., to Mr. Perry Andrew Whitman of that town. They will reside at Hancock where the bride has made her home about two years. Mrs. Whitman is the daughter of Rev. and Mrs. J. D. Graham, Mr. Graham being for many years pastor of the Baptist churches at Brunswick and Rumford.

Chautauque week will be held August 29 to September 5 at Rumford.

A decision favorable to the claim of Mrs. Nettie, widow of David Hodgerson of Mexico, carried with it an award of \$9 per week for a period of 300 weeks dating from January 31, 1917. The case was heard several months ago before the Maine Industrial Accident commission with Judge Matthew McCarthy representing Mrs. Hodgerson and R. T. Parker the International Paper Company by whom the deceased was employed. It was a necessary but unpleasant hazard of Mr. Hodgerson's occupation that the fumes of sulphurous acid should so weaken the tissues of the lungs that he was unable to resist an attack of pneumonia from which he died on January 5.

Local friends are pleased to learn of the safe arrival of the Lumber Units in England. One of the units was in charge of R. L. Melcher, Jr., and contained several young men from surrounding towns.

Mrs. J. S. Sturtevant of Dixfield has instructed the secretary to send announcements to the various Chapters in the county, and is busy completing arrangements for the fifth annual field day for the Eastern Star of the county. The meeting will be with Oxford Chapter at Norway on Wednesday, August 1. The preliminary plans include a program of entertainment and a basket lunch.

Dr. and Mrs. E. A. Sheehy, children and maid, are spending two weeks with Mrs. Sheehy's mother, Mrs. H. J. Hecock, at Phillips.

Attorney Albert Bellevue has been in Portland several days attending the session of the Law Court.

Mr. and Mrs. Arthur Hines entertained relatives who motored over from Livermore Falls for Sunday.

Misses Sarah and Berilla McKean of Phillips spent last week in town as guests of their brother, Herbert McKean.

Mr. and Mrs. Albert Thomas have returned from their wedding trip and have taken rooms on Echols street.

Mrs. D. C. York was in Andover, Monday, arranging meetings for the cottage league in connection with the Oxford county tour of Miss Lola Walker, county organizer.

Miss Loretta Boyle has completed her course in telegraphy at Portland and is located for a time at Danvers, Vt.

Mrs. H. C. Macauley and two children are spending July with relatives at Prince Edward Island. They remained over for a brief visit at St. John, N. B.

Mrs. J. J. McKean and her brother, Mr. Ole, went Monday by automobile for a few days' visit at their former home at Mercer.

### HONGO FOND.

Mr. and Mrs. Sam Barbrick, with Mr. and Mrs. Ames Carle of Portland were the guests of Mr. and Mrs. Albert Kimball, Sunday, coming by auto.

Miss Maxine Cough is spending a few days in Waterford.

C. F. Upton is working for Shirley Haskins.

Mrs. Edgar Andrews of Bethel is visiting her sister, Mrs. Iris Decker.

If you want a thing well done, hire a man to do it who knows how.

It's never to have a good opinion of a people--when you don't know very well.

## APPET

gone, lack of desire for food is a sign, probably means trouble.

Medicine, made by the "L. F." Medicine Co. dependable, time-tried remedy for loss of appetite. The first dose usually increases the appetite and the second dose usually restores the appetite.



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Miss Loretta Doyle has completed her course in telegraphy at Portland and is located for a time at Damascusville.

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It's nice to have a good opinion of yourself when you don't know very well.

## APPETITE

gone, lack of desire for food five or six hours after eating, day after day, probably means trouble with your stomach or liver, and that condition should not be neglected. The true "L. F." Atwood's

Medicine, made by the "L. F." Medicine Company, Portland, Maine, is an old, dependable, time-tried remedy for loss of appetite, disordered stomach or liver, and the first dose usually increases the appetite and improves the digestion. After

using the Medicine short time, your condition grows better and you commence to look on the bright side of life again as your appetite

returns

## MUST BELIEVE IT

## When Well-Known Bethel People Tell It So Plainly

When public endorsement is made by a representative citizen of Bethel the proof is positive. You must believe it. Read this testimony. Every sufferer of kidney backache, every man, woman or child with kidney trouble will do well to read the following:

O. L. Davis, coal dealer, Main St., Bethel, says: "My back troubled me on account of doing heavy lifting. It was a dull ache across my kidneys and my kidneys acted irregularly. Doan's Kidney Pills, which I got at Basserman's Drug Store, relieved my back and regulated the action of my kidneys. I take them now as a kidney tonic and am always promptly benefited. I place great confidence in them."

Price 50c, at all dealers. Don't simply ask for a kidney remedy—get Doan's Kidney Pills—the same that Mr. Davis had. Foster-Milburn Co., Props., Buffalo, N. Y.

## WATCH CROPS FOR PESTS.

Vigilance and Stock of Poisons Will Beat Insect Enemies This Year.

Be on the job against insect pests this season. Make your food contribution to the human family, not the insect family. Farmers who provide themselves with insect poisons and then keep a vigil for the first outbreaks of crop enemies will bring through the largest yields. Failure to detect an outbreak at its beginning and delay in getting combative material may be fatal to the crop attacked is the warning of entomologists in the United States Department of Agriculture.

That a great part of the annual loss to grain crops due to insect injuries can be avoided by vigilance and vigorous action on the part of growers is not sufficiently realized, the entomologists say. Frequently insect outbreaks originate within a limited area, and when this is the case it is often quite possible to stamp them out before any great damage has been done. If the outbreak is general, then community action is essential to prevent the infestation from becoming widespread.

Watch your crops constantly. Make a daily survey of the fields during the most active growing season, if possible. If an outbreak of any insect for is discovered, apply promptly the remedies which are recommended in publications of State experiment stations and of the United States Department of Agriculture.

If in doubt as to the identity of the pest, send specimens promptly in a tight tin box to your county agricultural agent, State experiment station, or nearest Federal entomological field station, accompanied by a request for information regarding it.

Keep on hand at least a small supply of the standard insecticide preparations, such as Paris green, lime, and arsenate of lead.

Report serious outbreaks of insects to the State or National authorities mentioned above. Federal entomological field stations charged with the investigation of cereal and forage insects are located at the following places: Arizona, Tempe; California, Martinez; Indiana, West La Fayette; Iowa, Sioux City; Kansas, Wellington; Maryland, Hagerstown; Missouri, Charleston; Ohio, Wakarusa; Oregon, Forest Grove; South Carolina, Columbia; Tennessee, Knoxville; Texas, Brownsville; Virginia, Charlottesville; Utah, Salt Lake City.

## WASTE OF DAIRY PRODUCTS IN THE HOME.

By Brooks Brown, Dairy Inspector.

At this time of universal food conservation I believe it is fitting for me to mention a few of the most common products of the dairy, showing the enormous waste in these articles of food, and giving methods by which they might be utilized.

For example, suppose half a cup of milk is wasted each day in every home in the United States. It would amount to 312,500,000 quarts a year. It takes over 400,000 cows to produce this amount of milk and an army of men to handle and deliver it. Even if half a cup of milk is wasted in only one

out of every fifty homes, the total still makes an appalling figure.

This is particularly deplorable when one realizes that milk is one of the most nutritious of foods, and skim-milk is almost as valuable as whole. The skim-milk may be used for soups and cereal dishes, while sour milk can be used for cottage cheese or in the making of bread.

In regard to butter, it has been estimated that, if each household in this country wastes only one-fourth of an ounce per day, just one small pat, it would amount to 114,062,500 pounds in the course of a year. The product of over half a million cows, or about 265,281,500 gallons of milk, would be used in making this amount of butter. If only half the above mentioned amount is wasted and probably this estimate is very low, we should still have reason to view the matter with the utmost concern. All butter left on plates after a meal should be collected and used for cooking rather than scraped off into the garbage can.

During the summer months the waste of milk, due to souring, is enormous. This milk should, as I stated above, be utilized. The manufacture of cottage cheese is a convenient way for its disposal. When the milk has soured enough to form a firm curd it should be cut or broken up. Next, heat is applied gradually until the temperature reaches 90° to 100° F. The curd should be stirred gently until this temperature is obtained. The temperature is held at 90° to 100° F. until the curd feels fairly firm and the whey appears clear. Then drain off the whey, place the curd in a cheesecloth bag, and hang it up until the whey has drained out. The curd should next be broken up and salt mixed in to suit the taste.

Maine Department of Agriculture, John A. Roberts, Commissioner, Augusta, July 9, 1917.

## MAKE MORE CHEESE.

More "Cheddar" in the Factories and More "Cottage" in the Homes Is Urged.

Believing that American Cheddar cheese is an excellent substitute for meat, the United States Department of Agriculture desires to encourage the manufacture of that product in every locality adapted to its production. The price of cheese has greatly increased in the last few years. As a result great interest has been created in the possibilities of cheesemaking, both on the farm and in the factory.

Because of the skill necessary to make a good and uniform product, the advisability of making American Cheddar cheese in a small way on individual farms is questionable, dairy specialists of the department believe. Under these conditions it is much more practicable to make cottage cheese.

The quantity of milk available within a reasonable distance and the climatic conditions determine the advisability of establishing a cheese factory in a community. The income derived from milk made into cheese, compared with the other uses, can be calculated from these figures: Costs of manufacturing and marketing average about 2.5 cents a pound, and milk yields from 2.7 to 2.9 pounds of cheese for each pound of butter fat.

About 4,500 pounds of milk daily in the State of the season is the quantity necessary for the economical operation of a cheese factory, and can be handled by one man. To supply the milk about 250 cows are necessary and should be within 4 miles of the factory, otherwise the cost of hauling the milk is too great. Cool nights and an abundance of cold water are necessary for cheese making. Parts of the United States naturally adapted to the manufacture of this product are: The region of the Great Lakes, the mountain sections of the North, West and South, the coast districts of the West, and the northern edge of the country. On account of hot nights and the resulting gassy and acid milk, a good quality of cheese can not be made readily during the summer in the Great Plains nor in the lowlands of the South, as has been demonstrated in numerous trials.

The United States Department of Agriculture will supply the necessary information and plans for cheese factories in localities where the operation of such factories is feasible, and, in cooperation with State extension departments, will furnish to a limited extent assistance in the work.

## WHENCE THEY CAME FROM.

It is surprising from whence came the most common articles of food. The onion, the leek, garlic and pea were favorites in Egypt; rye and barley in Siberia; the citron and caraway in Greece; and radishes hail from China and Japan.

The horseradish is a native of Tibet. "The Forbidden Land," and the southern tree, walnut and peach traveled westward from Persia. Very few cereals that came originated in North Africa at a time when Egypt was the granary of the world.

The chestnut came from Italy, colery from Germany, spinach from Arabia, the sunflower from Persia and eggplants from India. Tobacco is a native of Virginia.

## WEST PARIS

Citizens and committees worked loyally throughout the day Wednesday to provide an attractive celebration for July 4th and incidentally to gather funds for carrying forward the work of the local unit of Red Cross.

The opening event was a flag raising at Post Office square, where an immense flag was held extended by thirteen girls representing the original colonies. Lincolnton Carter and William Higgins, Civil War veterans, handled the halyards. As the great banner swung at the mast head, Bryant's Pond band played "The Star Spangled Banner." Chairman Dwight A. Ball spoke briefly of the principles of democracy for which the flag has always stood.

The speaker, quoted as especially appropriate the line of Clara Endicott Sears: "The Unfurling of the Flag," a copy of which had just been received from Rupert T. Berry, a town boy now serving in the navy. Berry is home on a brief furlough and acted as marshal of the parade, which was the next event. A fine display of decorated automobiles, passed through the principal streets dispersing at Grand Trunk park. Conspicuous ones were those symbolized of Red Cross, Order of Eastern Star, Red Cross, Camp Fire Girls and Sailors Red Cross. First and second prizes were awarded to the Eastern Star, and Red Cross. First and second also in another class were won by Sailors Red Cross and Campfire Girls respectively.

Interest next centered in field sports on the new athletic grounds.

The afternoon program included baseball, two interesting games being played by teams from West Paris and South Paris. Both games however were won by the home team.

After a band concert and supper the company assembled in Grange Hall for moving pictures by H. N. Bragdon, after which dancing was enjoyed. Nearly one thousand people were in attendance and a substantial sum was realized for Red Cross work.

Mr. and Mrs. Albert J. Ricker left Saturday for a visit of two weeks with their son, Arthur C. Ricker, at Bristol, N. H.

Mrs. Clara Riddon has recently spent a week with Mrs. F. H. Hill at Camp Evergreen, Locke's Mills.

The lawn party for the Good Will Society at Lewis M. Mann's residence last Monday evening was a successful and pleasant event. There was a good program and good company out.

Mr. and Mrs. Samuel Caldwell have rented a few furnished rooms of Mrs. Nellie Moody in P. C. Mayhew's house for occupancy until they can purchase a home.

Mr. and Mrs. Ray Whitten and little son, Melville, of Boston are guests of his parents, Mr. and Mrs. W. M. Whitten.

Mr. and Mrs. Paul Welder and Paul Jr., of Massachusetts are guests at Quinary Drive. They made the trip by auto.

Mrs. Emma H. Mann of Norway has been a recent guest of her son, Almer H. Mann, and other relatives.

Several automobiles filled with people went to Augusta, Sunday, to see the army boys who are quartered there. Among them were: Mr. and Mrs. L. H. Penley and son, Donald; Mrs. Clara Riddon, Mrs. Dora Jackson, J. A. Bicknell, Mr. and Mrs. P. C. Mayhew, Miss Mildred Davis, D. H. Fifield, Ralph Bacon, Clara Bacon, Reynolds Chase, Mr. and Mrs. Lynn Rowe and Mr. and Mrs. G. A. Smith.

Mrs. Melinda Tuell, one of our aged ladies, fell Saturday striking her head against a door. No bones were broken but she was badly bruised and shaken up. Mrs. Tuell has been a very active old lady caring for herself and grandson.

Mr. and Mrs. Edwin J. Mann, Lewis Jacob Mann, Mrs. Cynthia H. Curtis, and Mr. and Mrs. H. R. Tuell returned Sunday evening from a three days auto trip, sailing on friends in Rumford Falls, Dixfield, Weld, Phillips and Readfield, and on Sunday they were in Augusta to see the army boys stationed there.

The members of West Paris Red Cross Auxiliary wish to extend thanks to all the good people who contributed to our Red Cross War Fund, and helped in our Fourth of July celebration. We wish to thank you in behalf of the boys who are at the front, and those who are going to the front, suffering humbly throughout the whole world, and year "Uncle Sam" for your generous spirit of patriotism which prompted you to do these lovely things for the best cause in the world. We would like to write you all a letter of thanks but do not feel that we could be justified in spending time and money when there is such a need of funds and we feel the good people of West Paris, West Sumner, North Paris, Stearns Hill, South Woodstock and Greenwood and Alder's Hill at Norway will accept this letter of thanks in the right spirit. It was truly wonderful the way the people responded to the Red Cross in the world.

West Paris Red Cross Auxiliary.

Chairman, Mrs. C. A. Smith.

Secretary, Mrs. C. A. Smith.

Treasurer, Mrs. C. A. Smith.

Committee, Mrs. C. A. Smith.

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## ANDOVER

The Ladies' Grange Circle met Thursday afternoon with Mrs. Oscar Damon.

Nathan Akers and family from Rumford are spending this week with relatives in town.

Rev. W. F. B. Jackson preached an interesting sermon at the Congregational church, Sunday morning from the text, Joshua 1:2.

Mrs. Hill from Rumford was in town, Wednesday, for the purpose of forming a Red Cross Society.

Sheridan Richards and John Warren have contracted to carry the U. S. mail and will put two automobiles on the road from Andover to Rumford.

John Hawes and daughter Mary, came from Farmington Lake, Monday.

John E. Stephens with a party of young people from Rumford have been camping on the Emerson farm this week.

Mrs. Malvina Bedell has been quite ill with acute indigestion.

Mrs. Edward Holdson and son, Harold, have been visiting friends at Livermore Falls.

Mr. Bartlett and family, who are living in R. A. Grover's house, spent Sunday at their home in Stoneham.

Lewis Hill and family from Stoneham, Mass., are guests at Glencliff.

Freeman Bedell, who has been the guest of his sister, Mrs. Y. A. Thurston, returned Friday to his home in West Medford, Mass.

Quite a number of townspeople attended the circus at Rumford last Saturday.

Mrs. Abbie Poor is moving into her new home on Main street.

Mr. and Mrs. Dana Noble have been visiting friends in Kennebunk.

Arthur Burns and friend from New York are spending the week in camp at C. Pond.

Rev. Mr. Craig will preach at the Congregational church, Sunday morning, July 15.

Miss Effie Akers and Miss Florence Akers, teachers in the village schools, have accepted positions in the Rumford schools.

Mrs. Eva Tukey from Portland is the guest of her niece, Mrs. G. A. Rand.

## HAYING TOOLS

Scythes  
Snaths  
Hand Rakes  
Loafer Rakes  
Pitch Forks  
Whet Stones  
Grind Stones  
Fork Handles  
Haying Hats  
Pants, Shirts  
and Shoes

Carver's  
10 BROAD STREET

## FARM FOR SALE

150 acres, \$5 tillage. All machine mowed, 100 acres in pasture and woodland; 500 cords hardwood; 30 M. pine. Farm will carry 15 head. Good set of buildings; 1 1/2 story, 8 room house, barn 40x60, with running spring water to all. Only two miles to market, R. R. Center, schools, churches, etc. \$2,100 takes the place, one-half down.

THE DENNIS PIKE REAL ESTATE

AGENCY,

Norway, Maine.

1864 1917

Wm. H. H. Co.  
BOSTON  
COMMISSION MERCHANTS

WANT YOUR FARM PRODUCTS

Eggs, Live and Dressed Poultry,

Veal, Apples and Potatoes.

Prices, shipping tags, dressing, packing and shipping instructions, etc., sent free.

HENNERY EGGS

Send a Trial Shipment

Goldsmith-Wall-Stockwell Co.

Boston

## PROBATE NOTICES.

To all persons interested in either of the Estates hereinafter named:

At a Probate Court, held at Paris in and for the County of Oxford, on the third Tuesday of June, in the year of our Lord one thousand nine hundred and seventeen. The following matter having been presented for the action thereupon hereinafter indicated, it is hereby ORDERED:

That notice thereof be given to all persons interested, by causing a copy of this order to be published three weeks successively in the Oxford County Citizen Newspaper published at Bethel, in said County, that they may appear at a Probate Court to be held at Paris on the third Tuesday of July, A. D. 1917, at 9 of the clock in the forenoon, and be heard thereon if they see cause.

Argilla G. Lucas late of Bethel, deceased; will and petition for probate thereof and the appointment of Annie M. Young as executrix thereof without bond presented by said Annie M. Young, the executrix therein named.

Claude U. Abbott of Upton, ward; first account presented for allowance by Enoch Abbott, guardian.

ADDISON E. BERRICK,

Judge of said Court.

A true copy—attest:

ALBERT D. PARK, Register.

6-28-17.

## NOTICE.

The subscriber hereby gives notice that she has been duly appointed executrix of the last will and testament of Nathaniel F. Brown late of Bethel in the County of Oxford, deceased. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereto are requested to make payment immediately.

MARY B. BROWN.

June 10th, 1917. 6-28-17.

## REDUCE HAYING COST.

Sweep Rake Will Save Labor and Time for Eastern Hay Growers.

Eastern hay growers who are confronted with the fact of farm-labor shortage can get along with fewer men and can reduce the cost of haying by using the sweep rake, say specialists of the United States Department of Agriculture in Farmers' Bulletin 838, "Harvesting Hay with a Sweep Rake." A two-man crew, using two sweep rakes and four horses, with the average length of haul in the East, can in a given length of time haul to the barn and put into the mow by slings about double the amount of hay usually handled by a three-man crew working with a wagon. If the hay is to be stacked in the field, three times the amount can be handled. In this case the third man will be needed on the stack.

Any boy capable of driving a pair of horses can operate a sweep rake and handle considerably more hay in a given time than a man pitching by hand. On many western farms only a small amount of grass is cut at one time because of the uncertainty of the weather. Where sweep rakes are available hay can be cut and saved in case of the rapidly with which the hay may be hauled to the stack or barn.

For farm conditions as found in the Eastern States the spreading of the hay on the ground is the most economical method of handling it. It is the only method which permits of the use of the three-man crew working with a wagon. It is the only method which permits of the use of the three-man crew working with a wagon. It is the only method which permits of the use of the three-man crew working with a wagon.

The General Catalogue of the U. S. Department of Agriculture, Bureau of Plant Industry, Washington, D. C., contains full particulars of the sweep rake and its use.







## WHEN HENS GET BROODY.

By G. E. Conkey.

When a bunch of fluffy little youngsters pick their way through the shells it's reassuring to the poultryman to know the mother hen is ready to watch and guard them. But when the regular hatching season is over, or where the chicks are raised artificially, these broody "clucks" become a positive nuisance, and spell also a considerable loss in egg production.

Just as with other poultry problems there is a solution to this one of the broody hen and no poultry raiser can consider himself at all up-to-date if he permits settlers to crowd the laying nests during most of the summer.

With the approach of warm weather you will find the number of clucking hens increasing and the condition will even extend to the so-called "non-setting" varieties. Even Leghorns of good stock show a tendency to become broody but naturally the birds of the heavier breeds will give you the most trouble. Naturally too, these latter are the most persistent sitters, and as these will at times represent a considerable percentage of the flock, it is apparent that the problem of properly handling them is quite important.

There is no excuse for mistreatment of broody hens just because they chance to become a real nuisance because of broodiness. The knowing poultry keeper has profited by the experience in all other lines of life and knows that abuse is a thing of the past, and ancient methods such as ducking the offenders in cold water, tying them to a stake, starving them and frightening them in different ways have been abandoned and given way to methods that are not only more humane but that actually accomplish their purpose better.

## CURING THE BROODY HENS.

The first step in breaking up broodiness is to remove the hen to strange quarters. Where this is done sufficiently early sometimes this alone will affect a cure. Today many modern poultry houses have a broody coop as a part of the interior fixtures and this is advisable where the business is carried on on a large scale because it saves a great deal of time in not having to remove the birds from the building. In the house a broody coop is usually built on the end of the dropping-board platform, although it may be placed at any out-of-the-way place along the side wall. An out side coop or cage made of wiring netting or lath will answer the purpose and if this cannot be placed in the shade there should be a roof of some kind provided. The principal requisite of this special coop is that the floor shall be slatted so that the hen has no chance for a nest. In a house these slats will serve as a false bottom to the coop while outside the slat floor is raised a few inches from the ground.

Placing a number of broody hens in a pen with a vigorous male, is another effective means of handling, for a good male will keep the hens moving with no chance to sit. Do not put much litter on the floor and do not place any nest in this pen. The hens will be cured of their broodiness and can be returned to their laying pen in a few days.

The most important thing in breaking up broodiness, regardless of the method employed, is in taking the offenders in hand early otherwise the disposition to sit becomes deep seated and is more difficult to deal with. If you find a hen sitting to the nest for the greater part of the day or find her on the nest at roosting time, displaying the usual symptoms of broodiness, start breaking her up at once. Failure to give this prompt attention will mean many dollars lost to you. Broody hens are one of the leaks through which poultry profits are lost but this can be stopped easily.

**FEEDING.** Do not starve a broody hen, it will gain you nothing. On the contrary, feed her liberally on a well-balanced laying ration and it is advisable to take this more stimulating than the one ordinarily given. Meat in some form should be fed freely at this time. Feeding of this nature will stimulate the egg organs to action and the result will be a minimum loss of time due to broodiness.

Keep close watch on your flock and you will probably find that there are certain individuals that will lay just a few eggs and then become broody, keeping this up through almost the entire summer months. Wood these individuals out, for each poor layer and chronic sitters will breed these faults into their offspring and you will be perpetuating a fault that will constantly keep your profits down.

## TWO TURNS.

"Mary," said the mistress, addressing her new servant, "turn the dishes quick!"

"Hurrying to the dining par, the servant did so."

"That was well done, Mary; you didn't break one of them. Stop! Why are you turning them over again?"

"They are good turn deserves another, ma'am!"—Judge.

## NEW WAY TO PRESERVE.

Vegetables Preserved by Fermentation Method Used Abroad—Makers Containers Air-Tight.

The fermentation method widely used abroad in preserving string beans, beets, cabbage, cucumbers, and other succulent garden crops, is described in a notice just issued by the United States Department of Agriculture.

Sauerkraut and pickles put up in this way are fairly well known in this country, but comparatively few persons have thought of trying it as a household measure for preserving these and other vegetables. Those who like acid foods and who have too few canning containers to hold their surplus products may find this method useful. The following description of the method of fermenting vegetables has been prepared by one of the bacteriologists in the Bureau of Chemistry, who has been experimenting with this process.

The vegetables are not cooked, but are put down in a salt brine in any nonmetal water-tight container and are sealed up with paraffin and are otherwise made air-tight. Under this treatment lactic acid will develop and this acid, the value of which as food has been recognized, acts as a preservative. Whether Americans will develop a taste for such fermented foods, highly prized in Europe, is open to question, but the investigator believes that many will find the process well worth trying.

## To Preserve Cucumbers.

Wash the fruit if necessary and pack into a clean, water-tight barrel, keg, or crock. On the bottom of the barrel place a layer of dill and a handful of mixed spice. Add another layer of dill and another handful of spice when the barrel is half full, and when almost full add a third layer. If a keg or crock is used, the amount of dill and spice can be reduced in proportion to the size of the receptacle. When the container has been filled within a few inches of the top, add a layer of covering material—best tops or grape leaves—about an inch thick. If any spoilage should occur on the surface, this layer will protect the vegetables beneath. Press down with a clean board weighted with bricks or stones. Do not use limestone or sandstone.

Make a brine by adding 1 pound of salt to 10 quarts of water. To each 10 quarts of brine so made add two-thirds of a quart of vinegar. The vinegar is used primarily to keep down the growth of injurious bacteria until the lactic acid ferment starts, but it also adds to the flavor. Add sufficient brine to cover the material and allow to stand 24 hours. Then make air-tight, as described below. The time necessary for complete fermentation to occur depends upon the temperature. In a warm place only five days to a week may be necessary; in a cool cellar three to four weeks.

## Beets and String Beans.

The strings should be removed from string beans before they are put up. Beets, of course, require careful washing to remove all dirt before brining. If it is desired, when finally the beets or string beans are to be eaten, to wash out the brine and serve them as fresh vegetables, the addition of spice when they are put up is not necessary. Proceed as with cucumbers.

## Make the Containers Air-Tight.

There always will be more or less bubbling and foaming of the brine during the first stages of fermentation. After this ceases a thin film will appear which will spread rapidly over the whole surface and develop quickly into a heavy, folded membrane. This is a growth of yeast-like organisms which feed upon the acid formed by fermentation. If allowed to grow undisturbed it will eventually destroy all the acid and the fermented material will spoil. To prevent this acid from forming it is necessary to exclude the air from the surface of the brine. This should be done by either of two methods, 24 hours after the vegetables have been packed.

Perhaps the best method is to cover the surface—over the board and around the weight—with very hot, melted paraffin. If the paraffin is sufficiently hot it will spread rapidly over the whole surface and develop quickly into a heavy, folded membrane. This is a growth of yeast-like organisms which feed upon the acid formed by fermentation. If allowed to grow undisturbed it will eventually destroy all the acid and the fermented material will spoil. To prevent this acid from forming it is necessary to exclude the air from the surface of the brine. This should be done by either of two methods, 24 hours after the vegetables have been packed.

The second method, which may be used with barrels or kegs, is to pack the container as full as possible and then replace the head. In using this method for fermentation of beets, cucumbers, or string beans, add the board and weights as described above and allow to stand for 24 hours before heading. During this period most of the gas first formed escapes and the container then may be headed up tight, first removing the board and weights. Then bore an inch hole in the head and fill the barrel with brine, allowing no air space. Allow bubbles to escape.

Add more brine if possible, and plug the vent tight. If the barrel does not leak, fermented products put up in this manner will keep indefinitely.

After sealing with paraffin the containers should be set where they will not be disturbed until the contents are to be used. Any attempt to remove them from one place to another may break the paraffin seal and necessitate resealing. If the containers are not opened until cold winter weather, the vegetables should keep without spoiling until they are used up. If opened in warm weather, they are likely to spoil quite rapidly unless the paraffin is reheated and the container resealed immediately. In the case of cucumbers and chayotes, it is preferable, if enough material is available, to use the method of packing in kegs or barrels, as described above.

Only those vegetables which can not be kept by storing or early ones that are not available later in the season, should be preserved. Late beets, for example, can be better kept in the cellar.

The method of putting up cabbage by fermentation has a number of advantages over the present process of making sauerkraut and is described in another article.

A circular describing the fermentation method is now available for distribution from the States Relations Service of the United States Department of Agriculture.

## BETTER SAUERKRAUT.

Food Specialist Describes Revised Process Which Makes Saving of Early Cabbage Possible.

That sauerkraut can be made only from late or fall cabbage is a belief general in many parts of the country. In connection with the recent announcement of the fermentation method of preserving vegetables, a food bacteriologist of the United States Department of Agriculture declares that sauerkraut of excellent quality can be made from cabbage maturing at any season of the year. The essential points under the revised method recommended by the specialist, which, it is believed, also makes a superior product, are the use of only mature, sound cabbage, scrupulous cleanliness throughout the process, and proper care of the surface of the brine after fermentation is completed. This is the process:

Remove the outer green leaves of the cabbage, just as in preparing for boiling. If an instrument for chopping is not available, quarter the heads and slice off the part of the core remaining on each quarter. Inexpensive shredding machines are now sold upon the market, but if these are not available the quarter heads may be cut into thin slices with a large knife. Pack the shredded cabbage immediately in a clean water-tight receptacle such as a cider or wine barrel, keg, or tub. Except in the case of large families, 4 or 5 gallon earthenware crocks are preferable. This quantity after opening can be used up before spoilage begins.

As the cabbage is packed, salt at the rate of 1 pound to 10 pounds of cabbage should be added and distributed evenly. When the barrel or crock is nearly full the cabbage should be pressed down as firmly as possible and covered with a clean board. It is desirable, but not essential, that a cloth be placed over the cabbage before the cover is put into place. The salt soon extracts a considerable amount of the cabbage juice, and a sufficient weight of clean brick or stone should be added to cause the brine to rise above the wooden cover. Do not use limestone or sandstone for weights as the action of the acid produced by fermentation on these substances destroys the keeping quality of the brine. Tubs and covers made of yellow or pitch pine should not be employed as such woods cause disagreeable flavors.

The container then is set aside and fermentation allowed to proceed undisturbed. If the weather is cool or a cold cellar is used, 3 to 5 weeks may be necessary for the fermentation to be completed; if in a warm room, 10 days to 2 weeks. Cans should not be allowed to grow on the surface of the brine. As soon as gas bubbles cease to rise the scum should be removed and a layer of hot melted paraffin about one-fourth to one-half inch thick should be poured upon the brine while very hot.

If the sauerkraut is made during the fall and stored in a cool place, there is no absolute necessity for a layer of paraffin. The low temperature will prevent decomposition. The popular idea that sauerkraut made from early cabbage will not keep is based upon the fact that the fermentation occurs in warm weather and the rapid growth of the scum soon destroys both brine and kraut; if the surface is not properly protected. Vinegar at the rate of 1 quart to 25 pounds of cabbage will prevent decomposition which sometimes takes the form of a soft and slippery product.

There is room for everybody in this big world—but we can't all have front rooms.

## TO MOBILIZE FARM LABOR.

Realizing the absolute necessity in the present critical situation of which our nation has been placed of cooperating with the farmers of this country in every possible way the United States Department of Agriculture through its office of Farm Management has appointed Chester O. Fowles as Farm Help Specialist in Maine. This work will be authorized by a bill now pending in Congress providing for an appropriation to finance certain branches coming under the office of Farm Management. Soon as the passing of the bill becomes a law steps will be immediately taken to appoint county and community representatives. The Subcommittee on Food Production of the Public Safety Committee with whom Mr. Fowles will be affiliated and work in conjunction at its last two meetings held at the State House have discussed a number of different plans that would deal effectively with the mobilization of farm labor. It was finally decided that the most feasible one would be through the State, County and Community organizations. The Subcommittee on Food Production and Conservation have a chairman in each county of the State and through them Mr. Fowles will secure the appointment of county and community representatives. The plan adopted for the organization and carrying out of same is as follows. There will be blank cards furnished the community and county Farm Labor Agents as soon as their appointments are made, known as Employer's order blanks, and Application for Employment blanks. On the former they will record all requests from farmers desiring help which come in by telephone or otherwise and on the back of this card the names of the laborers referred to the employer will be entered and a record made as to whether they reported for work or not and the results. The latter is intended to be filled in by each person who applies for work in any part of the county. On the reverse side of this card provisions are made for checking the kind of work the applicant has had experience in and the kinds of work he is willing to do. The name of the employer to whom the applicant is referred is also entered on the back of this card.

These cards are not to be circulated among the farmers but are to be kept by the labor agent and filed for reference. They may be used for making registrations of all persons in the trade centers who can be spared for a few days now and then where the shortage of labor is serious and cannot otherwise be met. The Community Farm Labor Agent will be requested to make a summary report every two weeks to the County Farm Labor Agent as to what results are being accomplished on special report blanks furnished him. In many of the large villages and cities there are clerks in stores, also barbers who take a half day off each week. If this kind of labor can be enlisted so it will be advantageous to the farmer it should be done.

The matter of farm transportation of farm help must be taken care of locally.

Sometime during the year most everyone takes a vacation. They should be urged to take their vacation at times when their services would be helpful on the farm.

Most always every year the cultivation of crops comes right in the midst of the haying season, this year more than previous ones, owing to so much rainfall which has retarded the planting. It is of utmost importance to our whole nation and the winning of the great war that the strictest attention and care should be paid to the seed which has been put into the ground, and the farmer should be considered the main asset of our existence. In many localities the exchange of labor is done to a great advantage, this should be encouraged more in all communities. When a farmer has labor which he knows will not be needed at some particular time there may be some other farmer in his vicinity that needs assistance. He should deem it his duty to notify his local representative of this fact so that every bit of available help may be utilized if needed.

Soon as the appointments of the Community and County Farm Labor Agents are made it will be announced in the newspapers throughout the State, also their telephone numbers will be given so that they may be reached without any delay when needed. It is sincerely hoped that through the efforts that will be put forth coupled with cooperation of responsible representatives in the different counties and towns that the best of results may be accomplished, accompanied by banner crops for the farmers.

Address all communications to Chester O. Fowles, Farm Help Specialist, Orono, Maine.

## GREAT MOVIES ABOUT.

"Your dog seems to be very restless."

"It ain't the dog that's restless," said the little boy.

"Not?"

"It's his head."

## MAKE COTTAGE CHEESE.

How to Use Skim Milk in the Production of a Nutritious Food—Good Substitute for Meat.

Cottage cheese furnishes a convenient and economical means of using skim milk as human food. It can be easily made on a small scale and requires no special equipment. The cheese is nutritious and is an excellent substitute for meat. Each pound of cottage cheese furnishes as much protein or body-building material as the same weight of beef. It is, however, not quite so rich in its energy supply as meat.

Because of its ease of making it is desirable to make the cheese often, so that it may be eaten fresh, although if it is kept cool it will not spoil for several days. The following directions have been prepared by the Dairy Division, United States Department of Agriculture.

## The Method of Making.

Setting.—Select as much good skim milk as will be needed for a two or three days' supply. Each gallon of skim milk will make about 1-1/2 pounds of cheese. The skim milk should first be placed in a pall or shot-gun can, warmed to 75° F., and allowed to stand at that temperature until curdled. A thermometer should always be used; never guess at the temperature. The temperature can be controlled by keeping the pall or can of milk in a tub, sink, or other vessel filled with water of the same temperature. The time required for curdling will depend upon the freshness of the milk. When a starter or good sour milk is available a better and more uniform cheese can be made and the time for curdling lessened. About a cupful of starter or good sour milk per gallon of skim milk is sufficient, although more may be used. With that quantity of starter the skim milk will curdle in from 10 to 15 hours, while without starter fresh milk may not curdle for 24 hours, or even longer. The greater the quantity of starter the sooner curdling will take place. During the setting no special attention is necessary. As soon as a firm, smooth curd has been formed, it is ready for cutting.

Cutting, heating, and stirring.—The curd is cut into 1-inch or 2-inch squares with a long-bladed knife. The temperature of curdled milk (or coagulum) is then raised to 100° F., and the mass stirred gently from time to time. When that temperature has been maintained for about half an hour the curd is ready to be drained. The degree of heating largely determines the dryness of the cheese; the higher the temperature the drier the cheese will be.

Draining.—After heating the curd is poured into a cheesecloth sack or a piece of draining cloth thrown over a pall. If a pall is used it will be necessary to pour out the whey occasionally, so that draining will continue. In 15 or 20 minutes the curd will become mushy and will drain more slowly. The sides of the cloth may then be raised and lowered every few minutes to hasten the draining. When the curd is rather firm and the whey has nearly ceased to flow it is ready for salting, although tastes differ somewhat, some preferring a dry whey others a soft, moist cheese.

Salting.—The cheese should be salted to suit the taste. Usually, however, from 1 to 2 teaspoonfuls per gallon of milk is about the quantity desired. The salt may be sprinkled over the curd and worked in with a spoon or paddle. The cheese is then ready to eat. If kept several days, it should be stored in an earthenware or glass vessel rather than one of tin or wood. The cheese should be stored in a cold place, as it will keep longer without becoming sour or moldy.

Cottage cheese made with rennet, a junket tablet, or pepin has a finer and more uniform texture and requires less time and attention in making. Any one of these will cause the milk to curdle sooner. The process of making is the same, except that 4 to 5 hours after the skim milk is set at 80° F., 2 or 3 drops of liquid rennet per gallon of milk are diluted in a tablespoonful of cold water and stirred into the milk. When rennet is not available, one-eighth of a junket tablet per gallon of milk may be dissolved in a tablespoonful of cold water and stirred into the milk. Powdered pepin may be used for the same purpose, a quantity that will remain upon the point of a penknife being dissolved in a tablespoonful of cold water and then mixed with the milk. When rennet, junket tablet, or pepin is used the coagulum is placed in a drain cloth without cutting or heating. A finer and heavier draining cloth is necessary because of the fineness of the curd. The cheese is salted as described.

Sweet or sour cream added to cottage cheese makes a richer and more palatable product.

While for small-scale operation the pasteurization of skim milk may not always be practicable, it permits a better control of the fermentation, increases the field of cheese, and renders the product safe from disease-producing organisms. With pasteurized milk it is absolutely necessary to use a starter. Cottage cheese is judged by its flavor and texture. A high quality cheese

should have a clean, mild acid flavor and a texture smooth, free from lumps, and uniform or homogeneous throughout. Flavor can be controlled by the use of clean, sweet skim milk and a good starter, but texture largely depends upon careful manipulation during the making process.

## VALUE OF WINDBREAKS.

They Reduce Evaporation, Hinder the Blowing of Top Soil, and Prevent Physical Damage.

That the farm windbreak will more than pay for the use of the land it occupies and saves by increased returns from the sheltered crops and by the value of the wood produced is indicated by studies made by specialists of the Forest Service of the United States Department of Agriculture. The results of these studies are reported in a recent publication of the department, Farmers' Bulletin No. 788, The Windbreak as a Farm Asset.

The value of a windbreak is measured by its impenetrability. Ordinarily it does not provide an absolute barrier to the wind, but only greatly reduces the velocity of the air currents. To increase the effectiveness of the breaks several rows of low-growing trees and shrubs often are planted parallel to the main planting. Windbreaks serve useful purposes both when used to protect growing crops and farm buildings.

## A Protection to Crops.

When used as a protection for growing crops windbreaks reduce evaporation, hinder the movement of top soil, and prevent physical injury to the crops. They also operate to bring about a higher temperature in the protected area during the day, an effect due largely to the reduction of evaporation. Of these functions, the saving of moisture is the most important, since anything which helps to make additional moisture available to crops is, under normal conditions, a direct benefit to the farmer.

Windbreaks also tend, however, to affect crops adversely to a certain extent. The roots of the trees spread under the nearest plants of the adjoining crops and sap from them moisture and plant food. By shading the ground the breaks also may prevent the crops in the shaded area from developing properly. Whether the total effect of the windbreak is good or bad depends upon whether the benefits derived from its influence on wind movements, temperature, and evaporation are greater or less than the injury resulting from the sapping and shading of the crops near by.

Taking all these factors into consideration, the specialists of the department have reached the conclusion from their studies that with ordinary field crops the farmer may count on a benefit from windbreak protection which will make the loss of the area occupied by the trees negligible. Under Middle Western conditions a windbreak whose width does not exceed two or three times its height will more than pay for itself, regardless of the timber which it may produce. Farther east the same kind of influence and benefit will exist, though in a less marked degree, and a greater direct return may be expected from growing the timber for its own value, so that the need of even a slight amount of protection should make windbreak planting attractive. The saving with corn was especially marked, the investigators found.

About farm homes the principal function of windbreaks is to promote the comfort of the farm family. By cutting off the unprotected sweep of winter winds the breaks make the heating of the buildings easier and therefore less expensive.

## Planting Windbreaks.

In any region the windbreak should be so laid out as to offer the greatest resistance to damaging winds and to protect the greatest area. This simply means having the belt or row at right angles to the prevailing winds. The kind of trees to plant should be determined by the moisture and other climatic conditions. Under the respective conditions favoring their growth the following varieties of trees or shrubs have been found useful in the construction of windbreaks: Cottonwood, mulberry, Osage orange, green ash, locust, Scotch and Norway pine, Colorado blue spruce, Black Hills spruce, white pine, sagebrush, Pinon, algaroba juniper, cedars, Monterey cypress, Monterey pine, eucalyptus, Carolina and Lombardy poplar, and willows.

In designing the windbreak, the width of the strip of ground to be allowed the windbreak may be figured at from one and one-fourth to twice the height of the trees; for instance, a single row of trees 50 feet high should be allowed a strip of ground from 62 to 100 feet wide.

In addition to the saving resulting from protecting crops, farmers may count normally on a considerable direct return from windbreaks in the surplus wood available for construction purposes and fuel. The annual growth may be figured as worth from about \$1 to \$50 per acre per year, depending upon the kind of timber grown and the climatic and soil conditions.



